

4 STEPS TO FOOD SAFETY

FROM OUR FOUNDING FATHERS

GEORGE WASHINGTON



- STEP 1 -
CLEAN

When preparing party food, wash hands and surfaces often.



JOHN ADAMS



- STEP 2 -
SEPARATE

Use separate plates for raw and cooked food when grilling.



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THOMAS JEFFERSON



- STEP 3 -
COOK

Cook foods to the right temperature using a food thermometer.



BENJAMIN FRANKLIN



- STEP 4 -
CHILL

Don't leave food at room temperature for longer than two hours.



DID YOU KNOW?

A person can become sick anytime between one hour and six weeks after eating food contaminated with harmful bacteria, viruses or parasites.



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